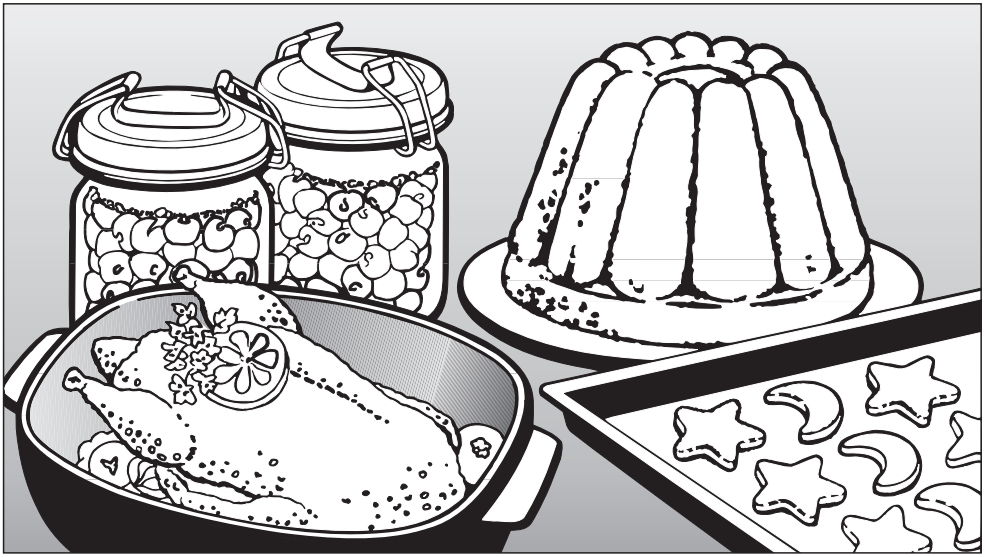
Miele

Operating and installation instructions



Oven
H 5361 B, H 5461 B

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 795 100

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This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This oven is not designed for commercial use. It is intended for use in domestic households and for use in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses

▶ It is intended for domestic use only to cook food, and in particular to bake, roast, grill, defrost and dry food.
Any other use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation of the appliance.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ This appliance is not a toy! To prevent the risk of injury or damage do not let children play with the appliance or its controls.

▶ Older children may only use the oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Great care should be taken to ensure that children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.

Technical safety

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance could be dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a competent person if in doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,
– the screw-out fuse is removed (in countries where this is applicable),
– it is switched off at the isolator.

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the supply cord is damaged, it must be replaced by a Miele approved service technician to avoid a hazard.

▶ This appliance may only be used in mobile installations such as ships if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

Caution. Danger of burning.
High temperatures are produced by the oven.

▶ Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven. Be very careful that you do not burn yourself on the top heating / grill element.

▶ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

▶ Do not exceed the recommended grilling times when using the "Full grill", "Economy grill" and "Fan grill" functions. Excessively long grilling times can lead to food drying out and burning, or could even cause it to catch fire.

▶ Do not use the "Full grill", "Economy grill" or "Fan grill" to finish baking part-cooked rolls or bread or to dry flowers or herbs. Fire hazard. Use "Fan plus" or "Conventional heat" instead.

▶ If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

▶ Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

▶ If you wish to complete a cooking process using the residual heat in the oven, leave the oven at the function selected and select the lowest temperature for that function. Do not switch the appliance off until the food has been removed. Increased moisture in the oven could cause condensation to form which could lead to

– corrosion in the oven compartment.
– damage to the control panel, worktop and surrounding kitchen furniture.

▶ Do not line the floor of the oven with aluminium foil when using "Conventional heat"/"Bottom heat"/"Intensive bake". This would cause a build-up of heat which could cause damage to the floor of the oven.
For this reason do not place a dish, tin or baking tray directly on the oven floor. If using a tray made by a different manufacturer, make sure that there is a gap of at least 6 cm between the bottom of the tray and the floor of the oven.

▶ Never add cold water to food on a hot universal tray, baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

▶ Always ensure that food is suitably cooked or reheated.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food during cooking.

▶ If using plastic containers for cooking, they must be declared by the manufacturer as being suitable for use in an oven. Other types of plastic containers melt at high temperatures, and could damage the oven.

▶ Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

▶ Do not push pots and pans around on the oven floor, as this could damage the surface.

▶ Do not lean or sit on an open oven door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.
The oven door can support a maximum load of 15 kg.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire.

Accessories

▶ Only use genuine Miele original spare parts and accessories with this appliance. Using spare parts or accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

▶ Only use the Miele food probe supplied with this oven. If a replacement is necessary it can be obtained from the Miele Spare Parts Department or your Miele Dealer.

▶ When not in use do not leave the food probe in the oven, especially when grilling.
The high temperatures used for grilling could cause plastic components on the food probe to melt.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and safety instructions.

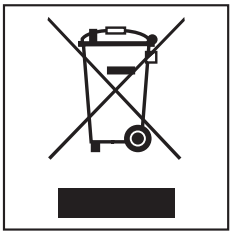
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

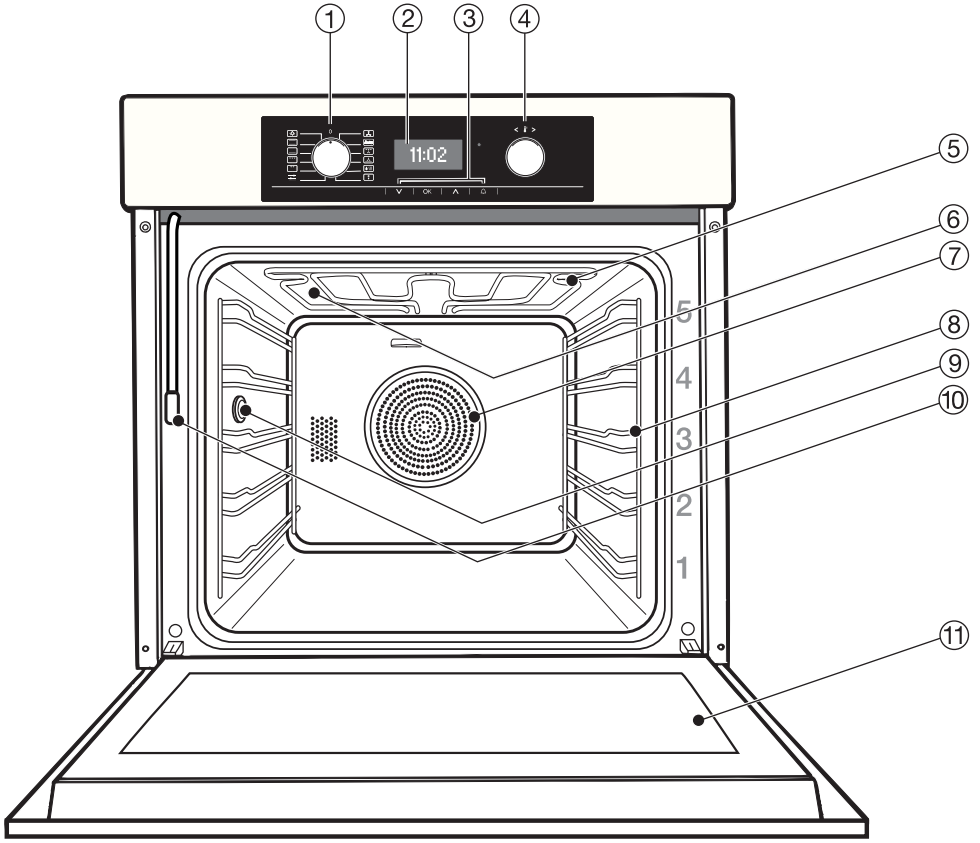
Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

H 5361 B, H 5461 B



① Function selector, retractable when it is at "0"
② Display
③ Sensors ∨, OK, ∧, 🔔
④ Temperature selector, retractable
⑤ Top heat/grill element
⑥ Steam inlets for Moisture plus
⑦ Catalytic enamelled back panel with air inlet for the fan
⑧ Side runners with five shelf levels
⑨ Connection socket for the food probe
⑩ Water intake tube for the steam injection system
⑪ Door

Oven controls

In addition to operating the various cooking programmes to bake, roast and grill, the controls also offer the following:

– a time of day display,

– a minute minder,

– a timer for programming cooking durations,

– automatic programmes,

– settings that can be customised.

Safety features

System lock

The system lock prevents the oven from being used unintentionally by children, for example. See "Settings - Safety".

Safety switch-off

Safety switch-off is triggered automatically if the oven is operated for an unusually long period of time. The period of time will depend on the oven function selected.

Cooling system

A cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.

Vented oven door

The oven door is an open system and some of the door panes have a heat-reflecting coating. During operation, cool air is passed through the oven door to keep the outer pane cool.

If necessary, the oven door can be dismantled for cleaning.

See "Cleaning and care" for more information.

Energy saving features

Time of day display

The time of day display will go out after 60 seconds (default setting). When the oven is switched off, the display will not light up. The time of day will, however, continue to run unseen in the background (see "Settings - Time of day - Display").
It will only appear in the display when the oven is next used.

Energy save mode

The brightness of the display will dim after a certain time to save energy.

This occurs when the oven is switched off, and at the end of an automatic programme or a programme with automatic switch-off providing the oven is not used again.

Lighting

The oven lighting is set to switch off 15 seconds after the start of a cooking programme (default setting). See "Settings - Lighting".

Door contact switch

If the oven door is opened during operation, the door contact switch automatically switches off the heating elements and the fan, if a "Fan" setting is being used. This helps reduce the amount of heat lost from the oven interior, e.g. when basting roast meat. At the same time, the oven lighting is switched on.

Using residual heat

The oven heating switches off automatically shortly before the end of a cooking programme where the cooking duration has been programmed or the food probe is being used. The residual heat in the oven is sufficient to complete the cooking process.
"Energy save" will appear in the display.

The cooling fan continues to run, as does the hot air fan if a "Fan" setting has been chosen.

User instructions

The User instructions supplied with your appliance in addition to these Operating and installation instructions contain detailed information about the following:

- Automatic programmes
- Food probe
- Baking
- Roasting
- Slow cooking
- Grilling
- Defrosting
- Cooking ready meals
- Automatic programme recipes

Moisture plus

This function injects moisture during the cooking process, giving excellent results when cooking various types of food, such as bread or meat.

Moisture plus is activated during some Automatic programmes, and can also be used as a separate function for manually injecting bursts of steam.

"Moisture plus" recipe booklet

This separate booklet supplied with your oven in addition to these Operating and installation instructions contains recipes and information on using Automatic programmes with Moisture plus and the separate Moisture plus function.

PerfectClean treated surfaces

The following surfaces are all treated with a special PerfectClean finish:

- Oven interior,
- Side runners,
- Baking tray,
- Universal tray,
- Rack

PerfectClean surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel, if cleaned regularly.

See "Cleaning and care" for more information.

Catalytic enamelled surfaces

The back panel, roof liner and side panels (if fitted) are coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off this enamel when very high temperatures are used in the oven.

See "Cleaning and care" for more information.

Energy efficiency rating according to EN 50304

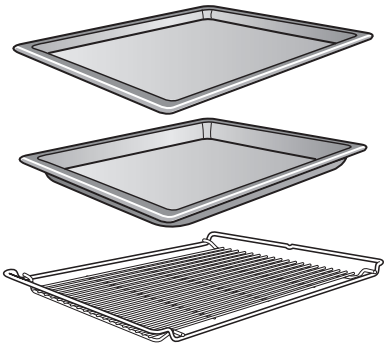
This appliance is rated energy efficiency class **A** in accordance with EN 50304.
Tests were carried out using "Fan plus" without catalytic roof liner and side panels fitted.
The catalyser should be switched off during testing, see "Settings - Catalyser - Off next programme only".

Accessories

The following accessories are supplied with this oven.

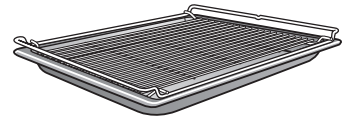
These and other accessories are also available to order from the Miele Spare Parts Department, your Dealer or via the internet at www.miele-shop.com.

Baking tray, universal tray and rack with non-tip notches



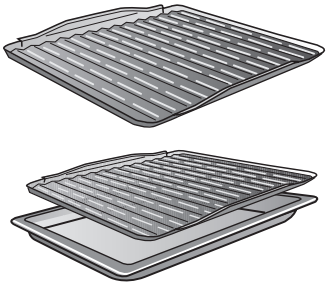
The baking tray, universal tray and rack are inserted into the oven between the two rails of a shelf runner.

The trays and rack have non-tip safety notches in the middle which prevent them being pulled right out when they only need to be partially pulled out. The trays and rack can then only be taken out of the oven by raising them upwards and then pulling them out.



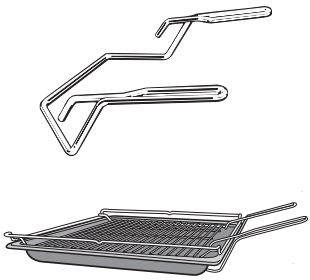
If you are using a tray with the rack on top, insert the tray between the rails of a shelf runner and the rack will sit on top of it.

Anti-splash insert (depending on model)



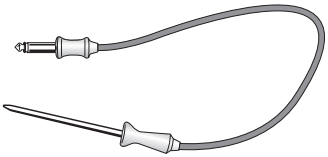
The anti-splash insert should be placed in the universal tray when grilling or roasting.
The juices from the food being cooked collect under the anti-splash insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle (depending on model)



The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shaped supports underneath.

Food probe

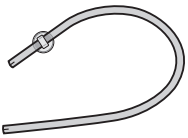


Using the food probe enables the roasting process to be monitored simply and reliably.

Shelf level 2 cannot be used in conjunction with the food probe, as this would cover the connection socket for the food probe.

Please refer to the separate "User instructions" booklet supplied with the oven for information on how to use the food probe.

Descaling tablets, plastic tube with clip



These are required for descaling the appliance.

Function selector

The left-hand control is used to select the function.
It can be turned clockwise or anti-clockwise.
The function selector can only be retracted when it is at "0".

- Fan plus
- Automatic
- Fan grill
- Intensive bake
- Moisture plus
- Defrost
- Conventional heat
- Bottom heat
- Full grill
- Economy grill
- Lighting:
  For switching on the oven light independently. This can be useful when cleaning the oven. It also works with the door removed.
- Settings:
  From this position, you can also alter the settings of the appliance.

Temperature selector

The right-hand control < > is used to select the temperature.
It can be turned clockwise or anti-clockwise.
The temperature selector can be retracted in any position.

Sensors

The sensors underneath the display react to touch.
A keypad tone sounds each time a sensor is touched.

	Use
OK	– For calling up the list of options. – For confirming an entry.
∨	– For scrolling down the list of options. – For decreasing time entries, brightness, contrast, ...
∧	– For scrolling up the list of options. – For increasing time entries, brightness, contrast, ...
🔔	For entering a minute minder time, e.g. for boiling eggs.

Keypad tone

The volume of the keypad tone is set to medium. You can change the volume of the keypad tone in the Settings menu. See "Settings - Volume - Keypad tone."

Display

All information about functions, temperature, cooking durations, Automatic programmes and settings is shown in the display.

The following **Information windows** or **list of options** appear in the display depending on the position of the function selector **and/or** confirmation with the OK sensor:

Position of the function selector	When the OK sensor is touched, the following appears
0	Information window
Function (does not apply to or Auto)	Cooking programme list: – Duration – Finish – Start time – Moisture reduction
	Settings list: – Language – Time – Lighting – Catalyser – Cooling fan run-on – Heating phase – Recommended temperatures – Display – Volume – Safety – Temperature format – Showroom programme – Factory default
Auto	List of the Automatic programmes available. Please refer to the separate "User instructions" booklet supplied with your oven in addition to these Operating instructions for more information.

- Use the ∧ or ∨ sensors to scroll through the list until the option you want is highlighted.
- Then select the option with the OK sensor.

The following **Symbols** can appear in addition to the text:

Symbol	Meaning
	Duration
	Start time
	Finish
	Minute minder time
	Core temperature when using the food probe
	Arrows will appear if there are more than two options available. Use the ∧ or ∨ sensors to scroll through the list.
·····	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
Back	Selecting this option and confirming with OK returns you to the previous list of options.
	A tick will appear beside the option which is currently selected.
	This indicates additional information that is available. This information window can be cleared by selecting OK.
	The system lock is "Permitted". See "Settings - Safety". On = Operation not possible. Off = Operation possible.
	Descaling

Functions

Your oven has a range of oven functions for preparing a wide variety of recipes.

These include:
Ⓐ Top heat/grill element (under the roof of the oven)
Ⓑ Bottom heating element (under the floor of the oven)
Ⓒ Ring heating element (behind the intake vent for the fan)
Ⓓ Fan (behind the intake vent for the fan)
Ⓔ Evaporation system

These components are combined in various ways, depending on the oven function selected. See the letters given in brackets for each function.

Functions	Notes
Conventional heat [Ⓐ + Ⓑ]	– For baking traditional recipes, e.g. fruit cake, casseroles. – Also ideal for soufflés. – If using an older recipe or cookbook, set the oven temperature for Conventional heat 10°C lower than that recommended. The cooking duration does not need to be changed.
Bottom heat [Ⓑ]	– Use this setting towards the end of baking to brown the base of a cake, quiche or pizza.
Full grill [Ⓐ]	– The whole grill element is switched on and glows red in order to create the heat required. – For grilling larger quantities of thin cuts (e.g. steaks). – For browning food in larger dishes.
Economy grill [Ⓐ]	– The inner part of the grill element is switched on and glows red in order to create the heat required. – For grilling larger quantities of flat cuts (e.g. steaks). – For browning food in smaller dishes.

Functions	Notes
Fan plus [Ⓒ + Ⓓ]	– For baking and roasting. – You can bake and roast on different levels at the same time. – Lower temperatures can be used than with "Conventional heat" as the Fan plus system distributes the heated air around the food.
Auto **Automatic** [depending on programme]	– The list of Automatic programmes available will appear in the display.
Auto roast [Ⓒ + Ⓓ]	**You will find this function in the list of Automatic programmes.** – For roasting. During the searing phase, the oven is heated up to a high temperature (230 °C) to sear the meat. Once this temperature has been reached, the temperature of the oven is automatically lowered to the set cooking temperature (continued roasting temperature).
Fan grill [Ⓐ + Ⓓ]	– The grill element and the fan switch on and off alternately. – For grilling larger items, e.g. rolled meat, poultry. – The hot air from the grill is distributed over the food by the fan. This enables a lower temperature to be selected than when using "Full grill"/"Economy grill".
Intensive bake [Ⓑ + Ⓒ + Ⓓ]	– For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine. – Intensive bake is not suitable for baking thin biscuits etc. or for roasting as the juices will become too dark.
Moisture plus [Ⓒ + Ⓓ + Ⓔ]	– For baking and roasting with moisture injection.
Defrost [Ⓒ + Ⓓ]	– For the gentle defrosting of frozen food.

To enter basic settings

The oven will switch on automatically when it is connected to the electricity supply.

Welcome screen

A welcome screen will appear in the display, and you will then be requested to select some basic settings which are needed before the appliance can be used.

Follow the instructions in the display.

Setting the language

First select the language you want:

- Use the ∧ or ∨ sensor to scroll through the list until the language you want appears highlighted in the display.
- Confirm your selection with the OK sensor.
  A tick ✓ will appear beside the language you have selected.

If you have selected the wrong language by mistake, proceed as described in "Settings - Language" to get back to the correct language.

Clock format

The request to select the Clock format will appear. The default setting for the clock is 24 h.

- Touch the ∧ or ∨ sensor until the clock format you want appears highlighted in the display.
- Confirm with "OK".

Setting the time of day

You will then be asked to enter the time of day. The hour is highlighted.

- Set the hour with the ∧ or ∨ sensor and confirm your setting with the OK sensor.

Then set the minutes in the same way.

Time of day display

You will then be asked when you want the time of day to show in the display:

– On
  The time is always visible in the display.

– On for 60 seconds
  The time is only ever visible for 60 seconds.

– Do not display:
  The display remains dark.

- Use the ∧ or ∨ sensor to select the setting you want and confirm with the OK sensor.

The oven is now ready for use.

Cleaning and heating up for the first time

Before use, please remove
– any stickers from the oven and from any accessories.
– any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time

– take **all accessories** out of the oven and wash them.
– then **heat the oven up once with nothing in it**. New ovens can give off a slight smell on first use. Doing this will dissipate the smells before you use it to cook food.

■ Before heating the oven up it is a good idea to wipe the interior out with a damp cloth. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Press and release the function selector and the temperature selector.

■ Use the function selector to select "Fan plus".

The recommended temperature of 160 °C will appear.

■ Use the temperature selector to set the highest temperature (250 °C).

The oven will start heating up as soon as this entry has been accepted.

■ Heat the empty oven for at least an hour.

Please ensure the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

The timer can also be used to set the finish time. See "To use Automatic switch-off".

■ Leave the appliance to cool down to room temperature.

■ Then wipe the oven interior out with a solution of hot water and a mild detergent, and dry it thoroughly with a soft clean cloth.

Leave the oven door open until the oven interior is completely dry.

Automatic programmes

Your appliance has a wide range of Automatic programmes to enable you to achieve excellent results with ease.
Simply select the programme for your food, and follow the instructions in the display.

The Automatic programmes available will appear when you select the "Automatic Auto" function.

A list will appear in the display.

– Auto roast (oven function)
– Slow cooking
– Cakes
– Baked goods
– Bread
– Bread mixes
– Bread rolls
– Pizza
– Meat
– Poultry
– Fish
– Bakes/gratin
– Frozen food

■ Select the option you require.

Each Automatic programme has a sub-menu with further options which will now show in the display.

Each step you need to take before starting the Automatic programme will appear in the display.

Depending on the programme you have selected, further information or prompts will appear regarding

– the roasting or baking dish,
– the shelf level,
– the use of the food probe,
– the amount of water required for programmes with Moisture plus,
– the cooking duration.

For further information about the Automatic programmes, including a selection of recipes, please refer to the "User instructions" and the "Moisture plus" recipe book.

To operate the oven manually, switch the appliance on, select the oven function and temperature, then switch it off again once you have finished cooking.

- Place the food in the oven.
- Select the function you want (e.g. Fan plus).

The following will appear in the display:
– The function selected (in this example, Fan plus).
– The recommended temperature "160".

- Change the temperature in the display if necessary, using the temperature selector.

The oven heating and the cooling fan will switch on.

The lighting switches off automatically after approx. 15 seconds. If you wish, you can set the lighting to be on all the time. See "Settings - Lighting".

You can follow the progress of the programme in the display.

In addition to the cooking function and temperature, the words "Heating-up phase" will show in the display until the oven has reached the temperature selected.

Once the temperature selected has been reached

– "Heating-up phase" will go out in the display.

– A signal will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

If you touch the OK sensor during a cooking programme, the duration, start time, finish and moisture reduction options will appear.

- At the end of the programme, turn the function selector to "0" and remove the food from the oven.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

You can change the default setting for this (see "Settings - Cooling fan run-on").

Automatic switch-off can be selected when operating the oven manually. You can also adjust the heat-up phase and the humidity level inside the oven.

To select a function

■ Select the required function.

The function and recommended temperature are displayed.

■ Touch the "OK" sensor.

Options which can be entered or changed will now appear in the display:

– Duration

– Start time

– Finish

– Moisture reduction

– Core temp.
(This only appears when the food probe is being used; see "Food probe" in the separate User instructions supplied with the oven).

Selecting a temperature

Recommended temperatures

As soon as a cooking function is selected, the **recommended temperature** will appear in the display.

Function	Recommended temperature
Fan plus	160 °C
Intensive bake	170 °C
Conventional heat	180 °C
Bottom heat	190 °C
Fan grill	200 °C
Full grill	240 °C
Economy grill	240 °C
Defrost	25 °C
Auto roast*	160 °C
Moisture plus	160 °C

* Initial searing phase temperature approx. 230 °C, then drops to 160 °C for continued roasting

To change the temperature

If the recommended temperature is not suitable, you can use the temperature selector to change it.

As soon as you turn the temperature selector, the temperature range for that function will appear in the display. The temperature can be changed in increments of 5 °.

You can also change the recommended temperature for a function permanently if you wish, see "Settings - Recommended temperatures".

Heating-up phase

"Heating-up phase" will appear in the display until the set temperature has been reached for the first time.

Once the temperature selected has been reached

– "Heating-up phase" will go out in the display.

– A signal will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

When using Fan plus, Conventional heat and Auto roast, all the heating elements and the fan are set at the factory to switch on during the heating-up phase so that the temperature required is reached as quickly as possible.

You can alter this default setting, if wished. See "Settings - Heating-up phase".

Pre-heating the oven

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in a few instances:

With **Fan plus**,
– for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.
– for roasting beef/fillet.

With **Conventional**
– it is usually necessary to pre-heat the oven.

Change the setting for the heating-up phase from "Rapid" to "Normal" when baking pizza or biscuits and small cakes, otherwise they will brown too quickly from the top. See "Settings - Heating-up phase".

To pre-heat the oven:

- Select the required function and set the temperature.
- Wait for the oven to heat up.
- Then place the food in the oven.

Entering the Duration, a Start time or Finish time

By entering the Duration, Start time or Finish time, the cooking process can be programmed to switch off, or on and off, automatically.

– **Duration**
When entering the Duration, you are entering the time that the food takes to cook.
Once this time has elapsed, the oven heating switches off automatically.
The maximum duration that can be entered is 9 hours 59 minutes.

The Duration cannot be entered if the food probe is being used as in this case the length of the cooking programme depends on the core temperature being reached.

– **Start time**
By entering the Start time, you specify the time you want cooking to start. The oven will switch on automatically at the time you have set.

The Start time can only be used in conjunction with Duration or Finish, except when using the food probe.

– **Finish**
By entering the Finish time, you specify the time you want cooking to finish. The oven will switch off automatically at the time you have set.

A Finish time cannot be entered if the food probe is being used as in this case the end of the cooking programme depends on the core temperature being reached.

To enter the time

- Select the required function and set the temperature.
- Touch the OK sensor.
- Using the ∧ or ∨ sensors, scroll through until the option required (Duration, Start time or Finish) is highlighted.
- Touch the OK sensor.

Depending on the option selected, the following will come up in the display:

– Duration: 0 : 00 h : min

– Start time: - - : - -

– Finish: - - : - -

The hour (to the left of the colon) is highlighted.

- Use the ∧ or ∨ sensors to first select the hour, and confirm your selection with the OK sensor.

After setting the hour, the minutes will be highlighted.

- Now use the ∧ or ∨ sensors to select the hour, and confirm your selection with the OK sensor.

If no cooking duration has been entered, and you have simply entered a Start time or Finish, then
– touching the ∧ sensor adds an hour to the time of day
– touching the ∨ sensor deducts an hour from the time of day.

To use Automatic switch-off

To **switch a programme off automatically** select Duration or Finish and enter the time required.

Example:
The time is 11:45. Your dish will take 30 minutes to cook, and needs to be ready at 12:15.

Select Duration, and enter 0:30 h, or select Finish and enter 12:15.

The oven will switch off automatically at the time set.

Delaying the start with Automatic switch-off

We recommend using automatic switching on and off when roasting. However, do not delay the start for too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

To **switch a programme on and off automatically** you have various options:
– Enter the Duration and Finish time.
– Enter the Start time and the Duration.
– Enter the Start time and the Finish.

Example:
The time is 11:30. Your dish will take 30 minutes to cook, and needs to be ready at 12:30.

Select Duration and enter 0:30 h.

Then select Finish and enter 12:30 h.

The Start time will be calculated automatically. "Start at 12:00" will appear in the display.

The cooking programme will start at this time.

Sequence of the cooking programme when using Automatic switch-off

The following will appear in the display:

Before the programme starts
- The cooking function and selected temperature
- "Start at" and the start time

After the programme has started
- The heating-up phase until the set temperature is reached
- Once this temperature is reached, a tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

After the heating-up phase
- The "Time left" counting down can be followed in the display,

Shortly before the end of the programme
- The oven heating switches off.
- The cooking programme continues using residual heat. The residual heat in the oven is sufficient to complete the cooking process.
- "Use residual heat" will show in the display.
- The cooling fan continues to run, as does the hot air fan if a "Fan" setting has been chosen.

At the end of the cooking programme
- The hot air fan switches off, depending on the cooking function being used.
- The "Prog. finished" message will appear in the display.
- A tone will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

After the programme has finished
- The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.
  The fan is temperature controlled and will switch off automatically. You can change the default setting for this (see "Settings - Cooling fan run-on").
- To save energy, the oven will switch off automatically if it is not used again within a certain time.
  The timing depends on the settings selected (cooking function, temperature, duration).

Changing or deleting an entered cooking time

- Touch the OK sensor.
- Select "Duration" with the OK sensor.
- Use the ∨ sensor to set the time to "-:- -".

If there is a power cut, all data entered will be deleted.

Activating moisture reduction

It is a good idea to use this function when cooking items which are moist on the inside but which should be crispy on the outside, e.g. frozen chips, croquettes or pork with crackling.

It is also suitable for deep filled fresh fruit cakes, such as plum or apple cake.

You can activate Moisture reduction with any function.

For best results, activate it at the beginning of the cooking programme.

- Place the food in the oven.
- Select the required function and set the temperature.
- Touch the OK sensor.

The list of options will show in the display.

- Use the ∧ or ∨ sensor to select "Moist.reduction", and confirm with the OK sensor.
- Use the ∧ or ∨ sensor to select "On", and confirm with the OK sensor.

Moisture plus

The "Moisture plus" function uses a steam injection system.

Water is taken into the steam injection system via the tube underneath the control panel on the left. The water is then injected as bursts of steam into the oven compartment during the cooking process.
The steam inlets are located at the rear left corner of the roof of the oven.

⚠ Only use water with this function. Other liquids will damage the appliance.

Baking, roasting or cooking with Moisture plus uses just the right amount of steam and optimum air flow for very even cooking and baking results: delicious fresh bread with a glossy crust; rolls and croissants as good as the baker makes; tender, succulent meat with a well browned finish; perfectly finished oven bakes; delicious soufflés and much more.

Please refer to the "Moisture plus" booklet supplied with your oven for further information and a selection of recipes.

Moisture plus is not suitable for mixtures which already contain a lot of moisture, such as choux pastry and meringues, as the addition of steam does not allow them to dry out sufficiently.

Moisture plus is activated with Automatic programmes or you can select the special "Moisture plus" function.

The steam injection system should be rinsed through before you use an Automatic programme with Moisture plus or the Moisture plus function for the first time.
To do this, run the oven using "Moisture plus - 160 °C - Automatic burst of steam" for about 30 minutes.

Automatic programmes

Automatic programmes with Moisture plus set the optimium temperature, the degree of moisture and also the duration automatically.

At the beginning of the programme you will be prompted to allow a specified amount of water to be drawn into the oven.
The amount of water specified will be more than is actually needed leaving a small amount in the container.
The programme will control how many bursts of steam are required and at what point they are injected.

Moisture plus

To use the Moisture plus function, a temperature of at least 130 °C and the number of bursts of steam need to be entered.

You can also enter the cooking duration or you can use the food probe.

Number of bursts of steam and when they are injected

The number of bursts of steam and when they are injected will depend on the type of food being cooked:

– **Dough mixtures** will rise better if steam is injected at the beginning of the programme.

– **Bread and rolls** also rise better if exposed to steam at the start. Injecting a burst of steam at the end of the programme will give the bread and rolls a glistening crust.

– When **roasting meat with a high fat content** injecting steam at the beginning of roasting will draw out the fat.

Please refer to the sample recipes in the "Moisture plus" booklet.

After selecting Moisture plus you need to set the number of bursts of steam. The options are:

- Automatic
  This requires enough water for one burst of steam. The burst of steam will be injected into the oven automatically after the heating-up phase.
  Steam is injected for about 5 minutes.
- 1 burst of steam
- 2 bursts of steam
- 3 bursts of steam
  The quantity of water required will depend on the number of bursts of steam.
  The earliest point at which steam can be injected is after the heating-up phase has been completed.
  One burst of steam takes approx. 5 minutes to be injected into the oven.
  It is a good idea to set the minute minder to remind you when to inject the bursts of steam required.

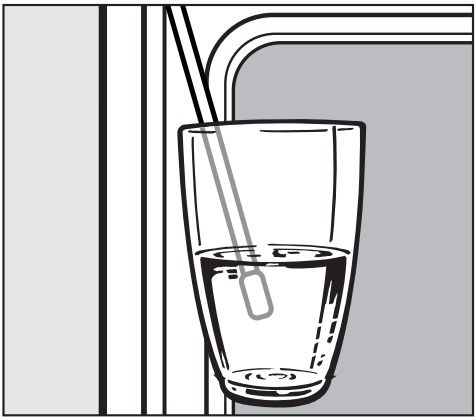
It is quite normal for condensation to form on the inside of the door during steam injection. This will dissipate during the course of the cooking programme.

Using Moisture plus

- Place the food in the oven.
- Select Moisture plus.

"Moisture plus" (highlighted) and "Descale" will show in the display.

- Touch the OK sensor.
- Select Automatic burst of steam or select the number of bursts of steam.
- Touch the OK sensor.
- Select a temperature.
- Fill a suitable container with the quantity of water specified.
  Automatic/
  1 burst of steam: approx. 100 ml
  2 bursts of steam: approx. 150 ml
  3 bursts of steam: approx. 250 ml
- Pull the fill tube forwards (located below the control panel on the left).



- Hold a container with the quantity of water specified under the tube as shown. Start the water intake process with "OK".

The amount of water required will be drawn up into the oven. The segment display shows how the process is progressing.

The quantity of water specified is higher than actually required, leaving a small amount in the container.

When you close the oven door you will hear the noise of the pump briefly.

– Automatic burst of steam

- Once the heating-up phase has been completed, the automatic burst of steam is injected and the water will vaporise in the oven compartment.

Once the steam has been injected successfully, the programme will continue to the end.

– Injecting bursts of steam manually

As soon as "Burst of steam" shows in the display after the heating phase, steam can be injected at the intervals given in the recipe.
Set the minute minder as a reminder.

At time time specified:

- Touch the OK sensor.

The water will vaporise in the oven compartment.

If more bursts of steam are required, proceed as described above.

Once the steam has been injected successfully, the programme will continue to the end.

Evaporate residual moisture

If there is still water in the steam injection system at the end of a programme or if the programme is cancelled, you will be prompted to evaporate the residual moisture.

When you turn the function selector to "0", the instruction to select "Moisture plus" in order to evaporate the residual moisture appears in the display.

■ Confirm this with "OK".

This message will appear every time the function selector is turned to "0" after a cooking programme until the evaporation process is run.

The message "Evaporate residual moisture" also appears when
– selecting "Moisture plus", or
– selecting an automatic programme that uses Moisture plus.

You have the option to start to evaporate the residual moisture or to cancel this.

It is best to start the evaporation process straight away so that only fresh water can be used during the next cooking programme.

The residual moisture evaporation process

When the residual moisture is evaporated, the oven heats to approx. 150 °C, and the residual water evaporates inside the oven.
This can take up to 30 minutes, depending on the amount of water in the system.

Steam will condense on the door and the oven cavity, and the moisture will then need to be wiped off after the oven has cooled down.

To start the residual moisture evaporation process

■ Select Moisture plus.

■ Confirm the prompt to "Evaporate residual moisture" by touching the OK sensor.

The evaporation of the residual moisture will start straight away.
The display will show the approximate time remaining.

After the residual moisture has evaporated, the "Moisture plus" option will show in the display.

■ Turn the function selector to "0".

To cancel the residual moisture evaporation process

If you select "Moisture plus" or one of the Automatic programmes with Moisture plus, the prompt to evaporate residual moisture will appear.

- Touch the ∧ oder ∨ for at least 3 seconds.

The evaporation process will be cancelled.

- The cooking programme can now be started.

Do not cancel the prompt for residual moisture evaporation too often, as this might cause the steam unit to overflow when taking in more water.

Descaling

The oven will need to be descaled depending on the number of cooking programmes using Moisture plus which have been run and the amount of water taken into the oven for these. A message to tell you to descale the appliance will appear in the display.

The steam injection system should be descaled regularly. How often this needs to be done will depend on the water hardness level in your area.

You can start the descaling process at any time by selecting the Moisture plus function and then "Descale".

You cannot use the oven until you have carried out the descaling process.

See "Cleaning and care" for more information about descaling.

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can enter a time of up to a maximum of 9 hours and 59 minutes.

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to stir a dish or add seasoning etc.

With "Moisture plus": It is a good idea to use the minute minder to remind you when to release the bursts of steam manually.

To set the minute minder

- Touch the sensor.
- "0 : 00 : 00 h : min : sec" comes up in the display.

The hour is highlighted.

- Use the ∧ or ∨ sensors to first select the hour, and confirm your selection with the OK sensor.

After setting the hour, the minutes will be highlighted.

- Now use the ∧ or ∨ sensors to select the minutes, and confirm your selection with the OK sensor.

After setting the minutes, the seconds will be highlighted.

- Finally, use the ∧ or ∨ sensors to select the seconds, and confirm your selection with the OK sensor.

The time counts down in the display.

At the end of the time set for the minute minder

– the symbol will flash.

– A signal will sound (provided this is activated - see "Settings - Volume - Buzzer tones").

– the display will show the time counting upwards.

- Touch the sensor.

To alter the time set for the minute minder:

- Touch the sensor.
- Use the ∨ sensor to scroll the minute minder through to "- : - - : - -", and then set the hour, minutes and seconds, confirming each entry with OK.

To cancel the time set for the minute minder

- Touch the sensor.
- Use the ∨ sensor to scroll the minute minder through to "- : - - : - -".
- Touch the OK sensor.

Your appliance is supplied with a number of standard default settings.

Settings cannot be altered while a cooking programme is in progress.

To change a setting:

■ Select "Settings".

The list of options will show in the display.

– Language
– Time
– Lighting
– Catalyser
– Cooling fan run-on
– Heating phase
– Recommended temperatures
– Boost
– Display
– Volume
– Safety
– Temperature format
– Showroom programme
– Factory default

■ Select the setting that you want to change by touching the ∧ oder ∨ sensor, and confirm with OK.

■ Use the ∧ or ∨ sensor to select the setting you want and confirm with the OK sensor.

Settings which are currently selected are marked with a ✓.

If you do not make another selection within approx. 15 seconds after selecting a setting, the display will return to the Settings list.

Language

You can set the language you want the display to appear in.

After selecting and confirming "Language", the language you have selected will appear in the display.

If you have selected the wrong language by mistake, you can follow the flag symbol to get back to the Language menu.

Time

The options are:
– Display
– Clock format
– Set

If there is a power cut, the current time of day will reappear once power has been restored. The appliance will store this data for approx. 200 hours. After 200 hours it will show "12:00" and will need to be re-set.

Display

Select how you want the time to appear in the display when the oven is switched off:

– **On**
The time of day will always show in the display.

– **On for 60 seconds**
(Factory default)
The time will only show for 60 seconds if the ∧, ∨ or OK sensor is touched.

– **Do not display:**
The display is off, but the time of day continues to run in the background. In order to see the time, one of the other two options must be selected.

Clock format

The time of day can be altered from a 24-hour display to a 12-hour display:

– **12 h**
12 hour clock display

– **24 h**
(Factory default)
24 hour clock display

To set the time of day

You cannot set the time of day while a cooking programme is in progress.

The hour is highlighted.

■ Set the hour with the ∧ or ∨ sensor and confirm your setting with the OK sensor.

After setting the hour, the minutes will be highlighted.

■ Then set the minutes with the ∧ or ∨ sensor and confirm your setting with the OK sensor.

Lighting

– **On**
The oven interior lighting remains on during the entire cooking programme.

– **On for 15 seconds**
(Factory default)
During a cooking programme, the oven interior lighting is set to switch off after 15 seconds.
It will come on again during the cooking programme if ∧, ∨ or OK is touched.

Catalyser

– **On**
(Factory default)
The catalyser is always switched on.

– **Off next prog. only**
The catalyser will be switched off for the next programme only.

Cooling fan run-on

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

– **Temperature controlled**
(Factory default)
The cooling fan will switch off when the temperature in the oven compartment drops below approx. 70 °C.

– **Time controlled**
The cooling fan will switch off after approx. 25 minutes.

Do not leave food in the oven to keep it warm if you have set the cooling fan to timed operation. Moisture levels in the oven could increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensate can
– damage the housing unit/ worktop.
– lead to corrosion in the oven.

Heating phase

The heating phase can be changed with the Fan plus, Conventional heat and Auto roast functions.

– **Rapid**
(Factory default)
All the heating elements are switched on together in order to heat the oven up as quickly as possible to the required temperature.

– **Normal**
Only the heating elements for the cooking function selected are switched on.

Recommended temperatures

If you frequently change a recommended temperature it may be a good idea to change it permanently.

All of the functions which allow a temperature change are listed.

When you select a function the recommended temperature is highlighted.
The setting range selectable with the temperature selector will also appear.

Display

Contrast

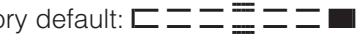
The contrast is represented by a bar with seven segments, where one segment is filled in.

Factory default:

To change the setting, move the solid segment to the left or right with the ∨ or ∧ sensor.

Brightness

The brightness is represented by a bar with seven segments, where one segment is filled in.

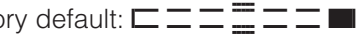
Factory default: 

To change the setting, move the solid segment to the left or right with the ∨ or ∧ sensor.

Volume

Buzzer tones

The volume of the buzzer is represented by a bar with seven segments, where one segment is filled in.

Factory default: 

To change the setting, move the solid segment to the left or right with the ∨ or ∧ sensor.

If none of the segments is filled in, the buzzers are switched off.

Keypad tone

The keypad tone is represented by a bar with seven segments, where one segment is filled in.

Factory default:

To change the setting, move the solid segment to the left or right with the ∨ or ∧ sensor.

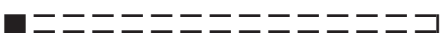
If none of the segments is filled in, the keypad tone is switched off.

Frequency

The frequency of the buzzer can be changed. Changing the frequency may be necessary to optimise the volume in different installation environments.

The frequency level is represented by a bar with seven segments, where one segment is filled in. Each segment represents a different frequency.

Factory default:



To change the setting, move the solid segment to the left or right with the ∧ or ∨ sensor.

If the solid segment is on the far left of the display (factory default), a brief signal will sound after a short while four times at 15 second intervals.

If another segment is blocked out, a continual signal will sound after a short while for approx. 5 minutes on the frequency set.

Safety

System lock

The system lock prevents the appliance being switched on unintentionally, by children for example.

– **Off**
(Factory default)
The lock is deactivated, and the oven can be used.

– **On**
The oven is locked and cannot be operated.
When the oven is switched off, appears in the display.

However, the minute minder can still be used.

The system lock remains activated after a power cut.

To switch off the safety lock for one cooking programme

■ Select an oven function.

The system lock symbol will appear in the display.

■ Touch the OK sensor for 3 seconds.

The symbol will switch off, and the oven is ready for use.

Temperature format

– **°C**
(Factory default)

– **°F**

Showroom programme

This programme is for dealers who want to demonstrate the appliance without the heater elements working. Do not activate this setting for domestic use!

– **Off**
(Factory default)

– **Demo programme**
Follow the prompts in the display to switch the demo programme on.

To switch the demo programme off

If you have switched on the demo programme inadvertently, follow the steps below to switch it off again:

- Select "Settings".
- Select the "Showroom prog." option and confirm your selection with OK.
- Select the "Off" option and confirm your selection with OK.
- Touch the OK sensor for 4 seconds.
- Confirm the closing prompt with OK.

Factory default

– **All settings**
Any settings that you have altered will be reset to the factory default setting.

– **Recommended temperatures**
Only those recommended temperatures which have been changed will be reset to the factory default settings.

Miele branded cleaning and conditioning products are available from the Miele Spare Parts Department or via the internet on www.miele-shop.com.

⚠ Do not use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

Appliance front

Remove any soiling immediately. If this is not done, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Wipe dry using a soft cloth.

All external surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour the external surfaces.

To prevent damage to your appliance when cleaning do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- melamine eraser blocks,
- sharp metal scrapers.

Accessories

Baking tray, universal tray, anti-splash insert (if applicable)

The surface has been treated with **PerfectClean enamel**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

Rack, runners

The surface has been treated with **PerfectClean enamel**.

Treat in the same way as other surfaces coated with PerfectClean. See "PerfectClean".

Food probe

Clean the food probe with a damp cloth only.

Do not put the food probe into water or clean it in the dishwasher.

Oven interior

Allow the oven to cool down before cleaning.
Danger of burning

The oven interior should be cleaned after each use. If this is not done subsequent soiling from baking and roasting will become worse and make cleaning harder. In extreme cases soiling will be impossible to remove or even cause damage to the surface material.

The surface of the oven interior has been treated with **PerfectClean enamel**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the universal tray. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

The removable **back panel, side liners (if fitted) and roof liner** are coated with a dark grey **catalytic enamel**.
See the cleaning instructions for "Catalytic enamelled surfaces".

To make cleaning easier
– remove the oven door,
– dismantle the door,
– take out the side runners,
– remove the catalytic enamelled back panel, side liners (if fitted) and roof liner.
– lower the top heating/grill element.

Instructions for doing this are given further on in this section.

Seal and inside of the oven door

Grease desposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked.

It is best to clean the seal and the inside of the door after each with a Miele E-cloth or a clean sponge and a solution of hot water with a little washing up liquid. Wipe dry using a soft cloth.

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The **enamelled surfaces** of the oven interior, the baking tray, universal tray and anti-splash insert (if applicable) have been treated with a special type of enamelling called **"PerfectClean"**. This surface has very good anti-stick properties and is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily, and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass.
Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning. Danger of burning.

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing-up liquid. The longer soiling is left, the harder it may become to remove.

Stubborn soiling

Stubborn soiling, e.g. from roasting, may need to be soaked first with a damp sponge to loosen it and if necessary a non-abrasive stainless steel spiral pad or a scraper suitable for glass can be used to remove it.

After cleaning, rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because PerfectClean enamel is designed to be easily cleaned, the use of these cleaners is not recommended. However, if you still cannot get the surface clean, an oven cleaner can be used, but for a couple of minutes only.

Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying an oven spray.

Remove the catalytic back panel, side liners (if fitted) and roof liner before using oven spray. The chemicals used in oven sprays will damage catalytic enamel, rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning, rinse thoroughly with clean water and then dry thoroughly.

For optimum performance of PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up. In extreme cases cleaning may become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– cleaning agents for ceramic hobs,

– wire wool or metal scourers,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– oven spray must not be used in a hot oven or left on for too long,

– PerfectClean enamelled items must not be washed in a dishwasher.

Note:

– Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not too hot - danger of burning.

– Spilt fruit juices may cause lasting discolouration to the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not use force to remove them. This discolouration is permanent but will not affect the efficiency of the enamel.

Catalytic enamel surfaces

The back panel, roof liner and side panels (if fitted) are coated with dark grey catalytic enamel.
Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven. The higher the temperature, the more effective the process.

The catalytic coating becomes ineffective through using
– abrasive cleaning agents,
– hard brushes or abrasive sponges,
– oven sprays.
Remove the catalytic back panel, side panels and roof liner from the oven before cleaning the PerfectClean oven surfaces with oven spray.

Note that deposits of **spices, syrups and similar substances** are not removed from the catalytic coating by this process. These should be removed by hand whilst still fresh, using a mild solution of hot water and washing-up liquid applied with a soft sponge or brush. Remove the panels from the oven to do this.

Soiling caused by **oil and grease splashes** are removed from catalytic coated surfaces when the oven is heated to a high temperature. To do this:

- Take all accessories out of the oven.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking onto PerfectClean surfaces and becoming impossible to remove.
- Select Fan plus.
- Set the highest temperature setting.

Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

The timer can also be used to set the finish time. See "Entering a cooking duration".

If the catalytic coated panels are very heavily soiled with oil and grease, a film will develop on the oven surface during the cleaning process which can be wiped off with warm water and a little washing-up liquid once cool.

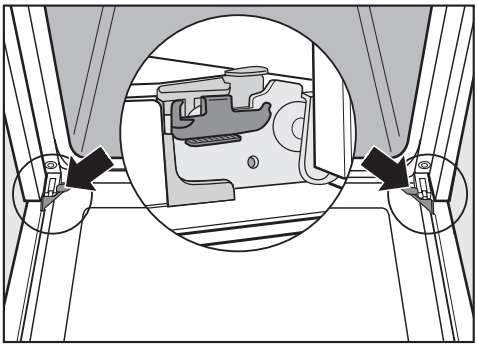
- Finally, clean the PerfectClean surfaces and the inside of the door.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

Should the catalytic coating on the back panel, roof liner or side panels become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts Department.

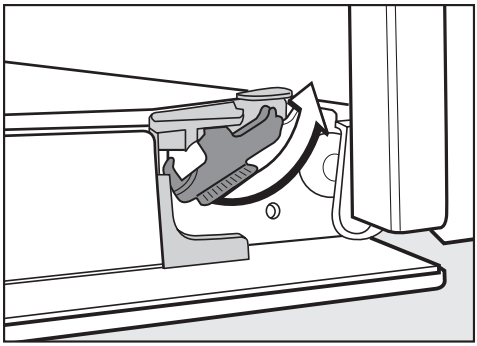
To remove the oven door

The oven door is connected to the oven by hinges.



Before removing the door, the locking clamps on both hinges have to be released.

- Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.
- Then lift the door upwards as far as it will go.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance. Danger of inury.

- Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the door.

Make sure that you lift the door off equally on both sides.

To dismantle the oven door

The oven door is made up of three panes of glass and has vents at the top and bottom.

When the oven is operating, air is circulated through the door to keep the outer pane cool.

If condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

When cleaning the glass panes please follow the same instructions given for cleaning the appliance front.

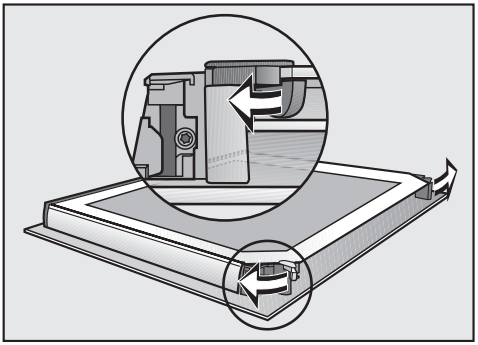
Do not use abrasive cleaning agents, sponges or brushes, as these can scratch the surface. These could damage the surface. Scratches can also cause the glass to break.

Do not use an oven spray. This will damage the surface of the aluminium surrounds.

To avoid the risk of breakage, it is advisable to place the panes on a table protected by a soft cloth (e.g. a towel).

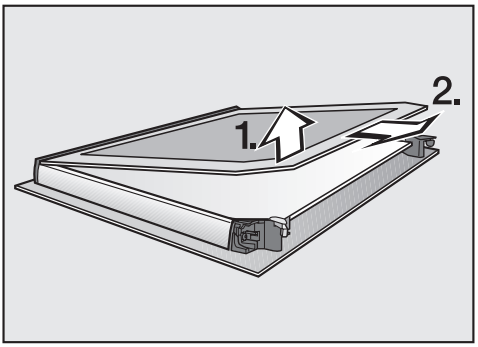
Always remove the oven door before dismantling it.

- Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.

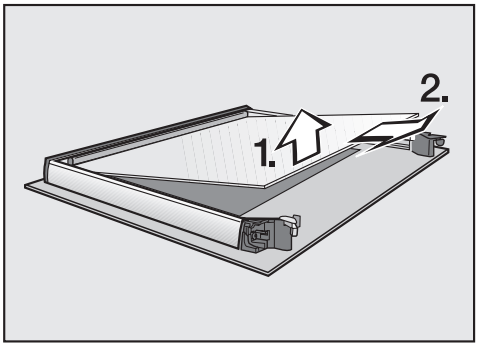


- Flip the glass pane retainers outwards to open them.

You can now remove the inner and middle panes.



■ **Gently** lift the inner pane up and out of the plastic strip.

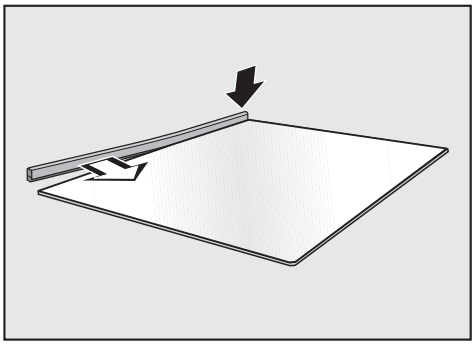


■ Gently lift the middle pane and remove it together with the seal.

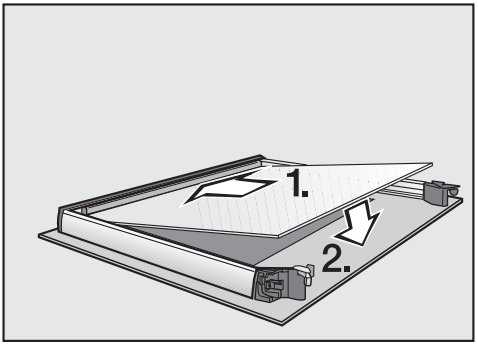
■ Remove the seal from the pane.

■ Clean the glass panes and other parts with a Miele E-cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

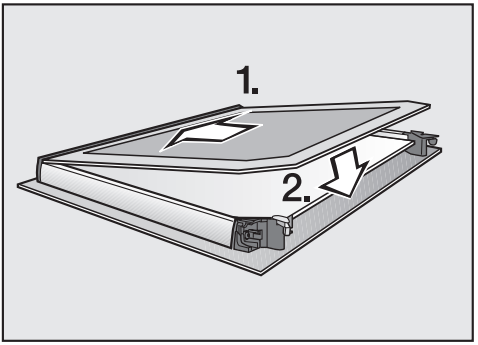
■ To refit the door:



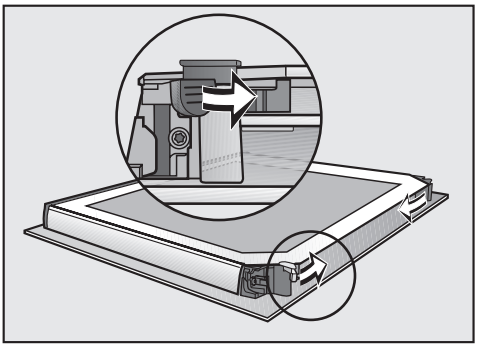
■ Secure the seal to the middle pane.



■ Refit the middle pane and the seal.

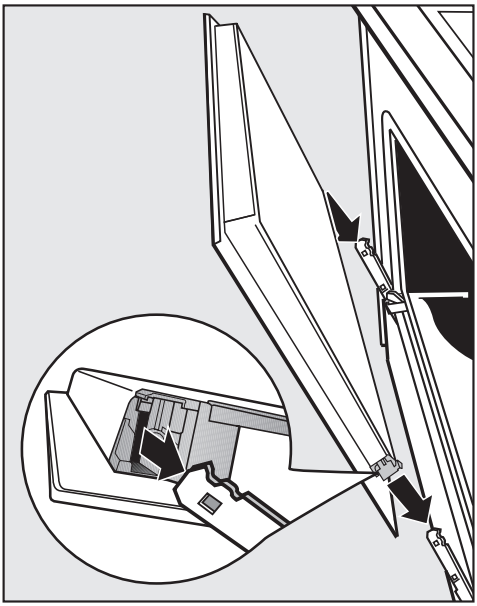


■ Push the inner pane into the plastic strip and place it between the retainers.
"Miele" must be visible at the top.



■ Flip the glass pane retainers inwards to close them.

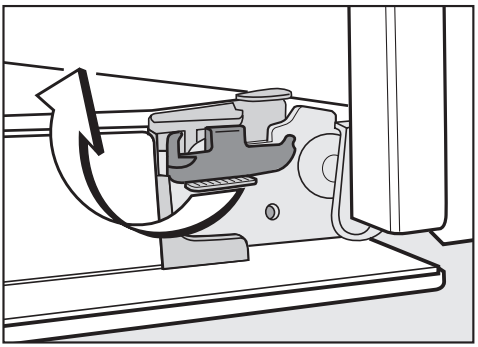
To refit the door



■ Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

■ Open the door fully.

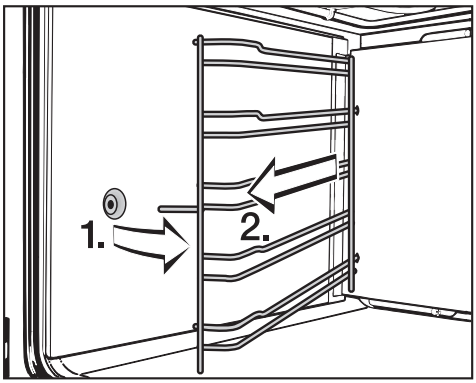


■ Flip both locking clamps back up as far as they will go into a horizontal position.

It is essential that the locking clamps are flipped down when the door is refitted after cleaning. Otherwise the hinges could work loose, resulting in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool. Danger of burning.



- Pull the runners forwards out of the holder and remove.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To remove the catalytic enamelled back panel and roof liner

Make sure the oven heating elements are switched off and cool. Danger of burning.

See "Cleaning and care" for information on cleaning.

Back panel

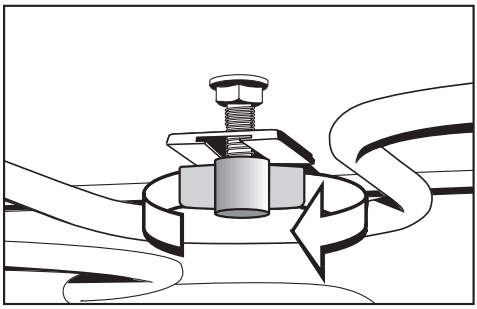
- Remove the runners.
- Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted. This could cause considerable injury.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Roof liner

- Remove the runners.
- Unscrew the wing nut.



- Gently lower the element.

Do not use force to pull it down as this can cause the element to break.

- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Descaling

Only use the descaling tablets supplied with the appliance. These have been specially formulated and are available to re-order from the Miele Spare Parts Department or via the internet on www.miele-shop.com. Other types of descaling agents will damage the oven.

Follow the instructions on the package carefully to avoid damaging the oven.

Clean the oven interior after descaling to ensure that all traces of descaling agent have been removed.

When to run the descaling programme

The descaling programme can be run at any time.

However, to ensure the oven functions correctly you will be automatically prompted to run the descaling programme after a certain number of oven uses.

Descaling process (overview)

The descaling process takes approx. 90 minutes and includes a number of stages:

① Preparing the descaling solution

② Drawing in the descaling solution

③ Activation phase

④ Rinse 1

⑤ Rinse 2

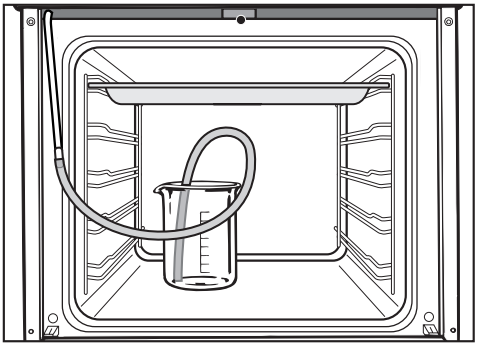
⑥ Rinse 3

⑦ Evaporating the residual moisture

Preparation

- Dissolve one descaling tablet in approx. 600 ml of cold tap water.
- Place the universal tray on the top shelf level to collect the descaling solution after it has been used.

A plastic tube (with clip) is supplied with your oven so that you do not have to hold the container with the descaling agent underneath the water intake tube.



- Attach the plastic tube to the end of the water intake tube. Place the other end in the bottom of the descaling solution container and secure it to the container with the clip.
- Close the door.

Start the descaling process.

- Select Moisture plus and then "Descale".
- Press the OK sensor to start the suction process.

The segment display shows how the descaling process is progressing. You can hear the pump during the descaling process.

The amount of solution specified can be more than the amount which is actually taken in which means that some of the solution will be left in the container at the end of descaling. Top the container up with approx. 300 ml of water to the container, as the system will need to draw in some more liquid during the activation phase.

Once the descaling solution has been drawn into the appliance

– "Activation phase" will appear in the display.
  The activation phase takes approx. 60 minutes.
– the time left for the activation phase will be shown counting down in the display.

The system will take in more liquid at approximately five minute intervals. You will hear the noise of the pump for a moment or so.

The oven lighting and the cooling fan will remain on during descaling.

The steam injection system will need to be cleaned **at the end of the descaling process** to remove all traces of descaling solution.

Prompts to do this will appear in the display.

Cleaning is carried out by flushing approx. 1 litre of mains tap water through the system. The water is collected in the universal tray. This process is repeated three times.

- Take the universal tray out of the oven and empty it. Place the tray back in the oven again at the top shelf level.
- Unclip the plastic tube from the container. Rinse the container and fill with approx. one litre of tap water. Place the container in the oven, insert the plastic tube and secure it to the container with the clip.
- Start the first rinse.
- Repeat twice.

Empty the universal tray before the second and third rinse.

After the third rinse, residual water will need to be evaporated from the steam injection system.

Before proceeding, remove the plastic tube and the container from the oven.

The oven will heat up to "Evaporate residual moisture". The time counts down in the display.

Allow the oven to cool down before cleaning by hand. Danger of burning.

- Remove the universal tray and empty it. Clean the oven interior to remove any condensation and descaling agent residue.

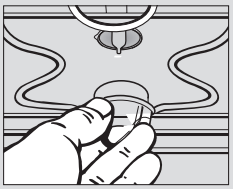
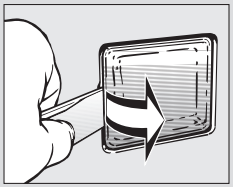
Leave the oven door open until the oven interior is completely dry.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If you cannot resolve a problem following these instructions please contact the Miele Service Department.

⚠ Do not attempt to open the appliance casing yourself!
Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause and remedy
The display is dark.	– Check whether the time of day display is set so that it does not show in the display (see "Settings - Time of day - Display"). – Check whether the mains fuse has tripped. If it has not tripped, contact a qualified electrician or the Miele Service Department.
The oven does not heat up.	– Check whether the system lock has been activated (see "Settings - Safety"). – Check whether demo mode has been activated (see "Settings - Showroom prog."). – Check whether the mains fuse has tripped. If it has not tripped, contact a qualified electrician or the Miele Service Department.
A noise can be heard after a cooking programme.	The cooling fan remains switched on after the end of a cooking programme (see "Settings - Cooling fan").

Problem	Possible cause and remedy
The top lighting is not working. 	■ Disconnect the appliance from the electricity supply: Switch off and unplug at the socket, or disconnect the fuse, or switch off at the isolator as appropriate. ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover and turn it clockwise to secure it. ■ Reconnect the appliance to the mains electricity supply.
The side lighting is not working. 	■ Disconnect the appliance from the electricity supply: Switch off and unplug at the socket, or disconnect the fuse, or switch off at the isolator as appropriate. ■ Remove the shelf runners. ■ Use the lever supplied to release the lamp cover from its frame. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Push the lamp cover back into its retainers, and replace the shelf runners. ■ Reconnect the appliance to the mains electricity supply.

Problem solving guide

Problem	Possible cause and remedy
Cakes and biscuits are not cooked properly after following the times given in the chart.	– Check that the correct temperature has been set. – Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
Cakes / biscuits are browning unevenly.	There will always be a slight unevenness. If browning is very uneven check that the correct temperature was set and that the correct shelf level was used. With conventional heat ⊟ the material and colour of the tin used plays an important role. Light coloured, shiny tins are less suitable.
There are spots like rust on the catalytic surfaces.	When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. These residues are not removed by catalytic cleaning, and should be removed while fresh with a mild solution of hot water and washing-up liquid applied with a soft brush.
"Max. operating duration reached" appears in the display.	Safety switch-off has activated. The appliance will be ready for use again after it has been switched off and then back on again.
A fault code appears in the display: F + a number	You can rectify the faults with the following codes yourself: – Fault 54: The food probe is faulty. The message will go out as soon as the food probe is removed from the oven. A replacement can be ordered from your Miele Dealer or the Miele Spare Parts Department. For all other fault codes please contact the Miele Service Department.

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact

– your Miele Dealer

or

– Miele (see back cover for address).

A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

When contacting Miele, please quote the model and serial number of your appliance.

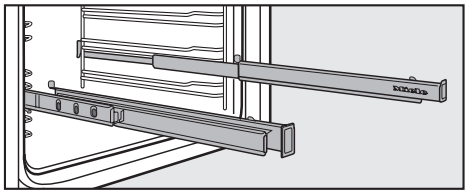
These are shown on the data plate, visible on the front frame of the oven, with the door fully open.

Please note that telephone calls may be monitored and recorded to improve our service.

Optional accessories

A range of additional accessories as well as cleaning and care products are available for your Miele oven. Depending on product they are available to order from your Miele Dealer, the Miele Spare Parts Department or via the internet on www.miele-shop.com.

FlexiClip telescopic runners



Up to 5 pairs of FlexiClip telescopic runners can be fitted in the oven.

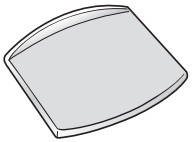
FlexiClip telescopic runners enable a shelf to be drawn out to give a good view of cooking in progress.

Baking tray, universal tray and rack

These items, supplied with your oven, are also available to order.

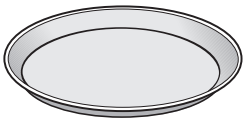
When ordering, please quote the model number of your appliance.

Pizza stone



The pizza stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The pizza stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.
A paddle made of untreated wood is supplied with it for placing food on the pizza stone and taking it off.

Flan/Pizza dish



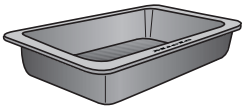
This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes and pizzas.
The surface has been treated with PerfectClean enamel.

Gourmet oven dish

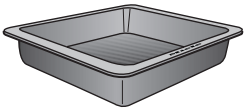
The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the universal tray to prevent it being pulled out too far.
It has an anti-stick coating.

It is available in two sizes:

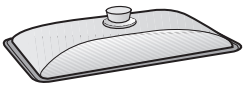
– HUB 5000-M (internal dimensions: approx. 38 x 22 x 8 cm)

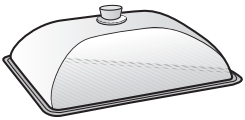


– HUB 5000-XL (internal dimensions: approx. 38 x 35 x 8 cm)



Gourmet oven dish lid





When ordering a lid, please specify the gourmet oven dish it is to be used with (HUB 5000 M or XL).

Miele E-cloth

Removes grease and stains and leaves no smearing. Suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Oven cleaner

Suitable for removing stubborn soiling. It is not necessary to pre-heat the oven beforehand.

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations (BS 7671 in the UK).
Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The **voltage and connected load** are given on the data plate, visible below the oven interior, with the door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting Miele.

Connection of this appliance should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

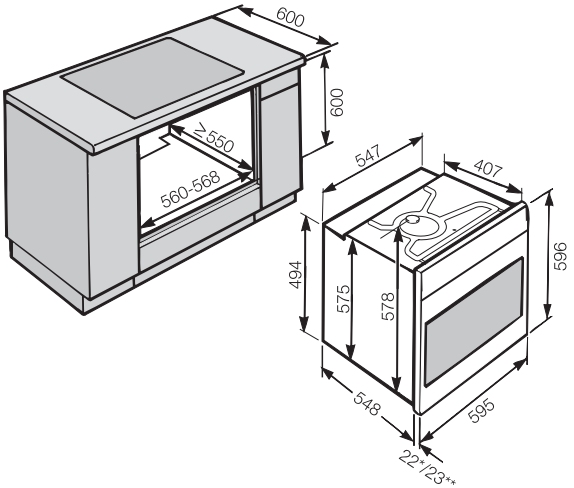
WARNING
THIS APPLIANCE MUST BE EARTHED

When replacing the cable supplied with another cable or changing the connection, only cable type H 05 VV-F or H 05 RR-F with a suitable cross-sectional area (CSA) may be used (available from the Miele Customer Contact Centre).

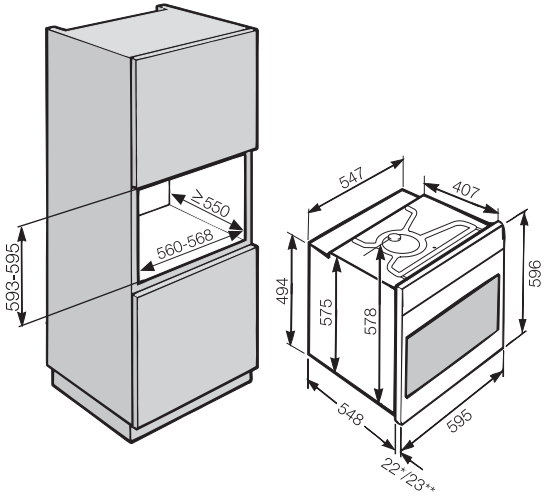
Dimensions are give in "mm".

Appliance and niche dimensions

Installation in a base unit



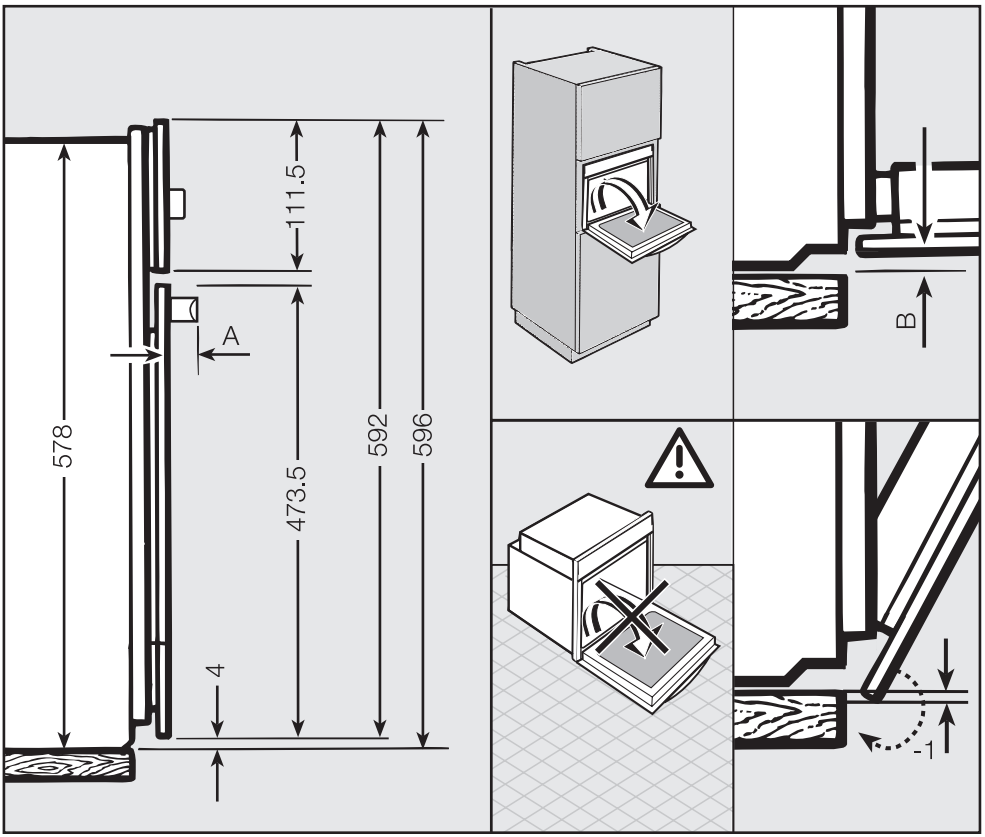
Installation in a tall unit



* Appliances with glass front
** Appliances with metal front

Building-in diagrams

Front dimensions



A H 5361: 53.2
H 5461: 47.5

B Appliances with glass front: 2.2
Appliances with metal front: 1.2

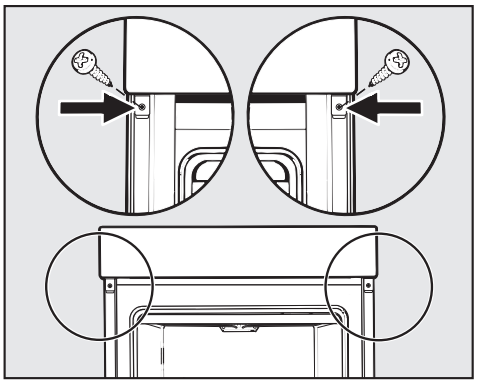
⚠ The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

Important. Do not fit insulation material inside the housing unit. This would hinder the intake of air to the appliance.

When installing the appliance do not lift it up by the door handle as this can damage the door.

Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.
- Push the appliance into the oven housing unit and align it.



- Open the oven door and using two screws secure it to the side walls of the housing unit through the holes in the oven trim.

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(H 5361 B; H 5461 B)

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